

Côtes-du-Rhône

Organic Wine – Rosé



Blend

Grenache-based wine blended with Shiraz, Cinsault and Mourvèdre. The grapes are organically grown.



Terroir

Different types of terroirs can be found in the Côtes-du-Rhône appellation : stony soils or clay and limestone subsoil. The maximum yield for this appellation is 51 hl/ha.



Winemaking

The wine is made following the principles of organic vinification (ex : less sulfites, limited use of additive) from a rosé « saignée » which means a gastronomic style. The wine is then aged in concrete tanks on lees.



Tasting Notes

- Colour : very nice deep pink rosé.
- Aromas : nice freshness, fresh fruits : redcurrant, cherries.
- Palate : supple wine, fresh and fruity.



Food Pairing

To taste with grilled vegetables, ratatouille or vegetables quiche.



Serving Temperature

9-10°C



Cellar Potential

Great to drink now, with a short term potential of aging (approx. 3 years).

